

Old School Apple Crisp from Sue Hamilton www.suelhamilton.com

4 c sliced tart apples (about 4 medium)

2/3 c packed brown sugar

½ c flour

½ c oats (can use the quick, but rolled is better)

¾ tsp cinnamon

¾ tsp nutmeg

1/3 c butter, softened

½ c pecans

Place apple slices in 8X8 baking pan. Mix remaining ingredients thoroughly, using a fork, sprinkle over apples.

Bake @ 375 degrees for 30 minutes or until apples are tender and top is golden brown.

Serve warm if possible, and if desired with vanilla ice cream.